Welcome to the world of Cofman

코프맨(Cofman) 커피기계에 대한 신뢰에 깊이 감사 드립니다.

구입하신 코프맨(Coftman) 커피장비는 올바르게 사용하실 경우 매우 안전하고, 높은 신뢰도를 제공 하도록 설계되었습니다. 커피장비를 사용하시기 전에 주의 깊게 메뉴얼을 읽는 것은 편리하고 안전한 운전을 보증하며, 좋은 품질의 음료(커피)를 서비스하기 위하여 매우 중요합니다.

구입하신 커피장비는 엄격한 품질보증 시스템을 적용하여 제작되었으며, 장시간 사용하는 소비자를 위하여 편의성과 높은 내구성을 갖도록 설계된 업무(소)용 제품 입니다.

이 매뉴얼에는 설치,사용,보수,청소등 코프맨(Cofman) 커피장비에 대하여 필요한 전반적인 기술 자료를 포함하고 있습니다. 따라서 오랫동안 좋은 성능을 유지하기 위해서는, 본 메뉴얼을 숙지 하시고 필요시 참고하실 수 있도록 보관 하십시오.
만약 메뉴얼의 내용에 대해서 궁금한 사항이 있으시면, 다원식품㈜ 기술팀에 연락을 주십시오.

We want to thank you for your trust in「Cofman」coffee equipments, manufactured by DAONE FOOD INC.

「Cofman」coffee equipments are designed to provide safe, durable and reliable operation if used correctly. Therefore, it is very important to read this instruction manual carefully before using the coffee equipment for the first time.

The coffee equipment which you have just bought is manufactured to strict quality control standards, and has been designed applying ergonomical principles, so that you will have no problems whatsoever using it and so that it will provide comfortable and safe operation.

In this manual you will find all the information necessary for installing, using, maintaining and cleaning your coffee equipments. Follow all of these instructions carefully to ensure a long, trouble-free life for your coffee equipment. Store this manual in a safe place for future reference.

If any problem arises or you have doubts as to the contents of this manual, please don't hesitate to consult our Technical Service Team.

상표설명 (Trademark Information)

Cofman

다원식품㈜의 등록상표입니다.
is the trademark of DAONE FOODS INC. in Korea.

다원식품㈜의 커피메이커는 [우수디자인상품]으로 선정되었습니다.
Cofmam Coffee Maker is to certifity that Good Design Selection by Korean Government

Certificate of Good Design Selection

우수디자인상품선정증

PRODUCT
커피메이커
(Coffee Maker)

BRAND
코프맨 (Cofman)

MODEL
업무용 커피메이커 (Commercial Coffee Maker)

COMPANY
다원식품(주) (DAONE FOODS INC.)

DESIGNER
김예원 (Kim Ye-Won)

위 상품은 산업디자인진흥법 제 6조 제 1항의 규정에 의하여
우수디자인상품으로 선정되었음을 증명합니다.

This is to certify that the above product is selected as a Good Design Selection product by virtue of provisions in Article 6.1 of Industrial Design Promotion Act.

October 30, 2008

한국디자인진흥원장 이 일 규

Lee, Il-Kyu President & CEO. Korea Institute of Design Promotion

mke 지식경제부 Ministry of Knowledge Economy

kidp 한국디자인진흥원 KOREA INSTITUTE OF DESIGN PROMOTION

THERMAL SERVER COFFEE MAKER

MODEL : DW - 101 TS

- 2.5 liter thermal server.
- Thermal servers are easily transported to remote the place of meeting.
- Brews 25 liters of perfect coffee per hour.
- International electrical configurations available.

* Responsibility temperature for Thermal Server 76℃ above 10 hours, 63℃ above 24 hours

- 2.5리터의 보온서버
- 보온서버(Zojirushi-일본)는 추출 후 분리하여 이동이 용이합니다. (회의장, 휴게실, 호텔 등)
- 시간당 25리터(약200잔)의 커피추출.
- 수동 급수용
- 수출품에 대하여는 전기적인 조정가능

* 추출후 서버의 보증온도 : 76℃ 이상 - 10시간

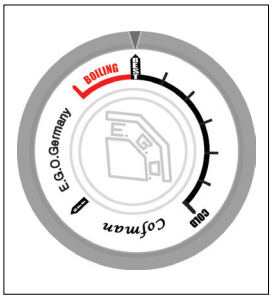
REV.	NAME	CODE
DOCUMENT	설치시운전 (INSTALLATION) 추출방법 (OPERATING INSTRUCTIONS) 2.5L 보온서버 청소 (CLEANING - THERMAL SERVER 2.5L)	01 . 60 02 . 00 02 . 20
PARTS & DRAWING	DIMENSIONS & TECHNICAL DATA PART ASSEMBLY BODY HEATING TANK WATER FILLING THERMAL SERVER ELECTRIC WIRING	03 . 00 05 . 00 06 . 00 07 . 00 08 . 00 09 . 00 12 . 00

Successful Installation

Damages resulting from improper installation are not covered by the warranty.
Here are the key points to consider before installation.

Electrical Connection

1. Verify that the actual voltage at the electrica l service connection is compatible with the specifications on the coffee maker's label.
2. All Cofman coffee makers require NEUTRAL. Ground is not an acceptable substitute. Installation without neutral may cause the electronic components to damage.
3. Power cords and plugs are shipped your national electrical configurations.



Coffee Maker (DW 101 TS) Setup

1. Fill water of about 4 liter into the coffee maker.
2. Turn on the incoming power.
3. Turn on the coffee maker's main power switch.
4. Heater operates and Heating Lamp is lighted.
5. The coffee maker will be stand-by for operation as soon as the stand-by light comes on to signify that the water tank is up to temperature.

[CAUTION] If the thermostat is set higher temperature than standard, it can cause boiling and mechanical problems.

Troubleshooting

PROBLEM	POSSIBME CAUSE	SOLUTION
Shot brew levels (Every Brew) Affected and levels are consistent.	Spray-cap clogged.	- Clean and replace the spray-cap
	Put waste (coffee powder) on inside.	- After dissolution, inside cleaning
High brew levels(Some Brews)	Thermal server not empty.	- Empty the Thermal Server and try again.
Brew water is cold / not hot enough, Stand-by light is OFF.	No power to brewer	- Make sure power switch is on. - Check power connection. (plug or hard wire) - Check building circuit breaker
	Bad heater element	- Check amperage draw on heater wires.
Brew water is cold / not hot enough, Stand-by light is OFF.	Bad Thermostat (the thermostat belive that it is at set temperature)	- Change the new Thermostat
	Low brew temperature setting on EGO.	- Adjust thermostat (Set it to 'BEST' sign)
Slower to recover temperature	Water tank limed up	- Check amperage and inspect for lime.
Server (Coffee not hot enough)	Thermal Server not preheating	- Preheat before first brew of the day.
Boiling	Thermostat set too high for altitude	- Reduce temperature setting to 5℃ below
	Defective thermostat (EGO)	- Replace the thermostat

[CAUTION]

Before starting the initial brew, preheating of the Thermal Server is strongly recommended to avoid brewing into a cold or room temperature by accelerating heat loss.
This can be done either at night during cleanup or first thing in the morning.

Place a paper filter carefully inside the maker basket and then fill it with the appropriate an amount of coffee.
(In case of input water 2000cc, we recommend coffee 60g ±10g)

Make sure that "Stand-By" lamp is on, maker basket is in place, and the Thermal Server is.
Thermal Server is in position under the maker basket.

Fill the cold water in coffee maker upper part. (use water that is purified for good coffee taste)

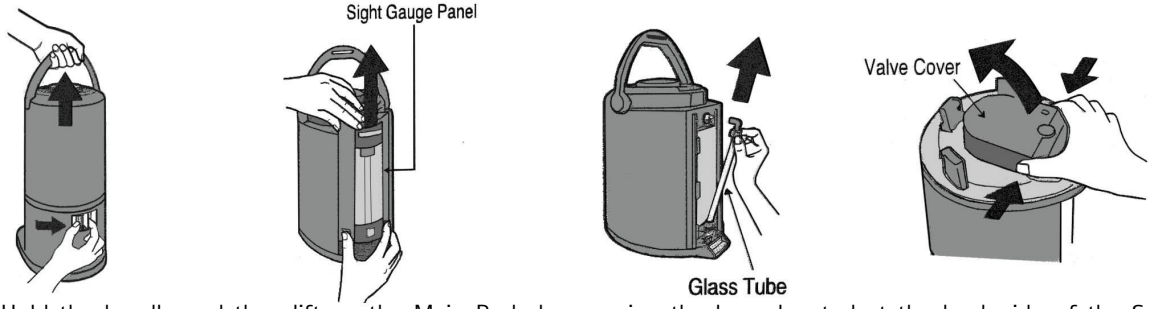
Before removing the maker basket or thermal server,
verify visually that dripping has stopped.
Coffee extraction was ended. This coffee warrants
temperature of about 76℃ after 10 hours in server.

Put your coffee cup. If you press valve downward, coffee drops to cup.

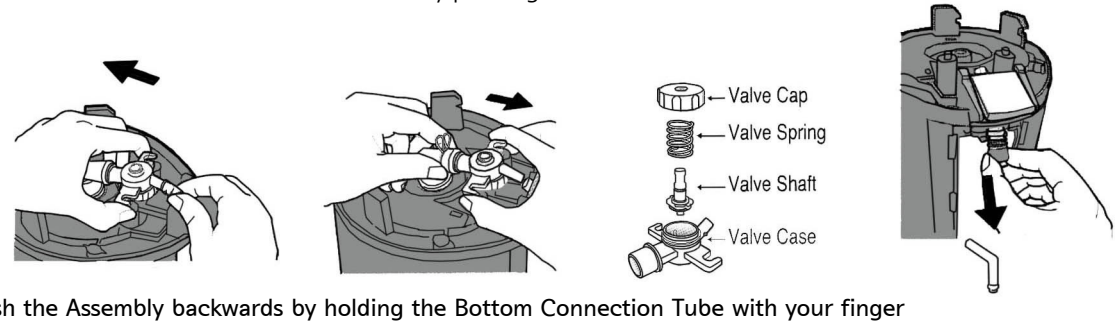
TCLEANING OF PARTS

Fill the Server with not water and pump the dispensing lever to empty the server once a week. Fill the server with not water and cafe cleaner, allow cleaner to sit in server for 60 minutes. After then rinse the server with clean water. Several times.

HOW TO DETACH

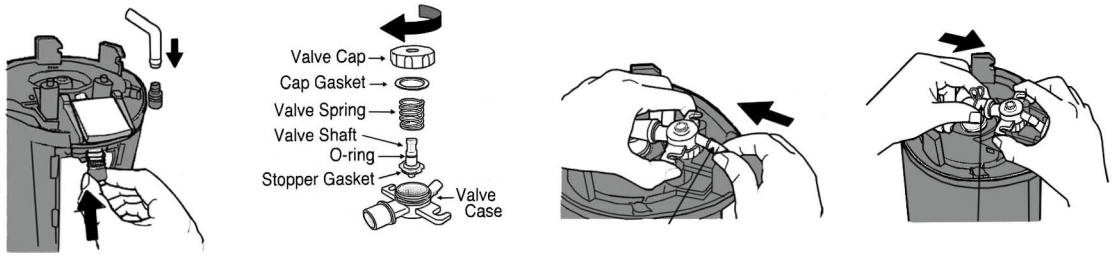


Hold the handle and then lift up the Main Body by pressing the lever located at the back side of the Serving Stand. Hold the top of the Sight Gauge Panel with your left hand and push up the ribs located at the bottom. Pull out and then lift up the Glass Tube to remove. Turn the Thermal Gravity Pot upside down and place it on a solid flat surface. Remove the Valve Cover by pressing the arrows.

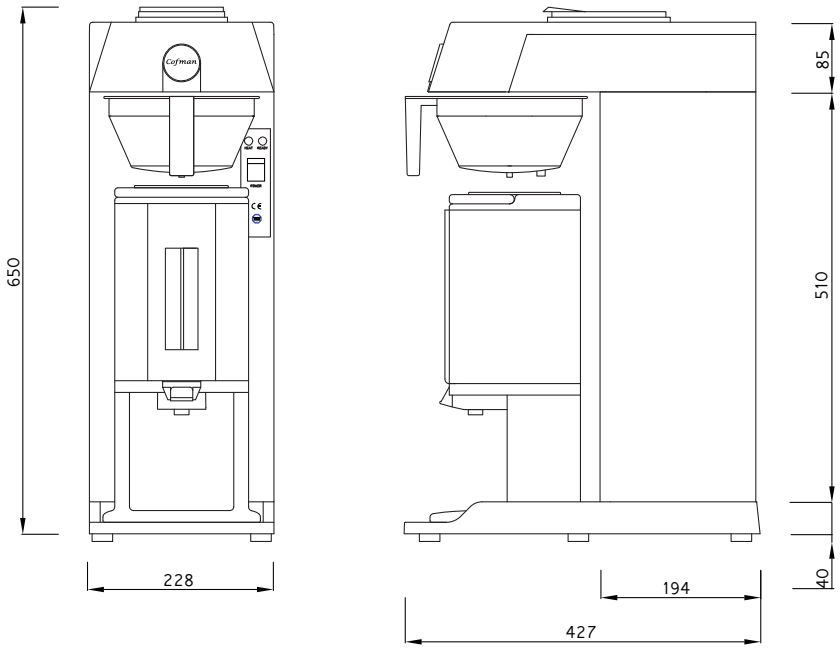


Push the Assembly backwards by holding the Bottom Connection Tube with your finger
Slide the Joint Seal Rubber clip backwards. Pull the Valve Assembly forward by firmly holding the Joint Seal Rubber. The Valve Assembly can be disassembled into four parts. Pull out the connection Tube. Using the brush clean up the parts.

REASSEMBLING THE UNIT

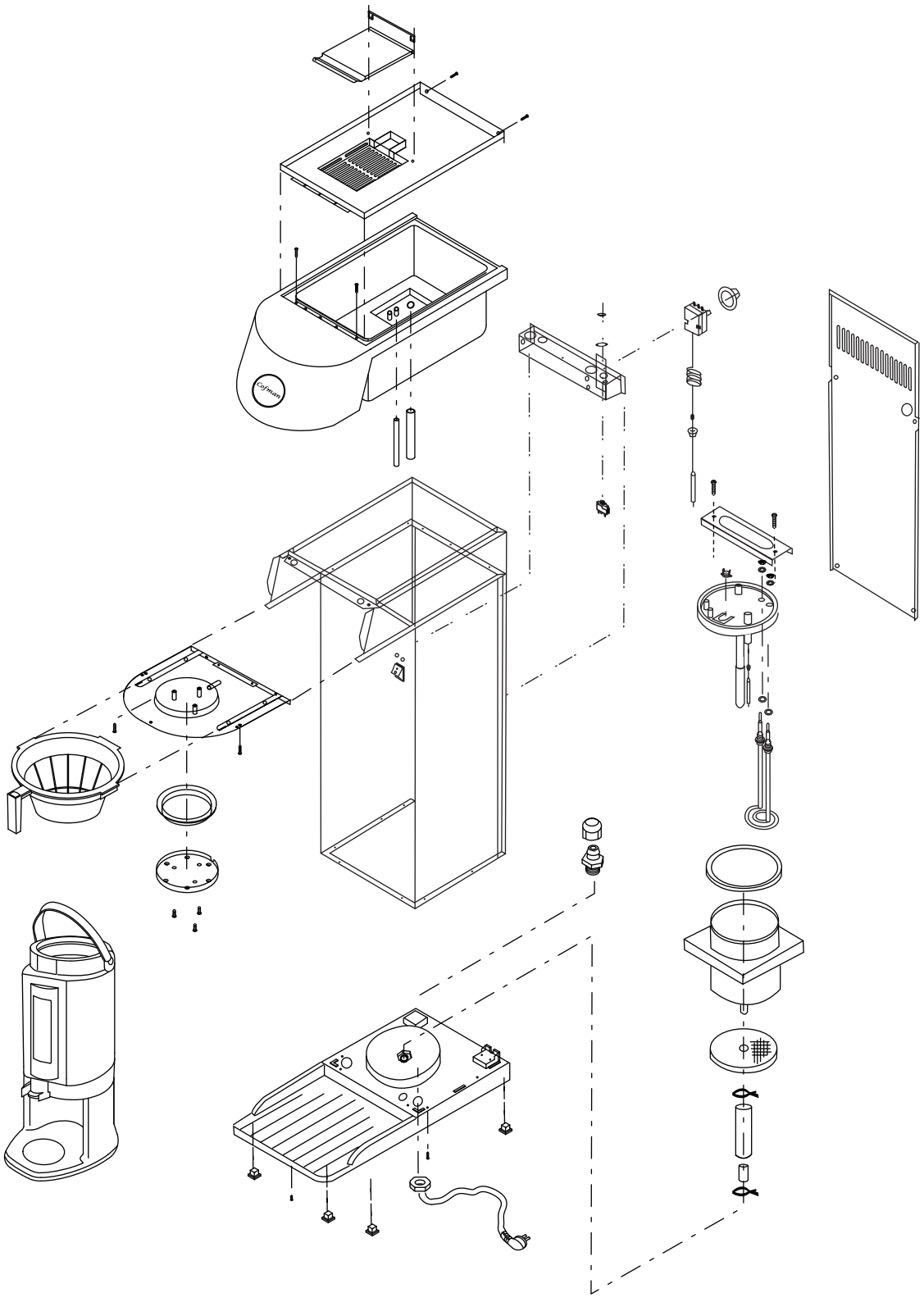


Attaching the tube, Assembling the Valve Set in order and then insert it into the Valve Case.
Fit the slim part of the Valve Shaft into the slot of the Lever Set and attach the Valve Assembly to the Bottom Connection Tube. Attach the Joint Seal Rubber to the liner outlet. Make sure it is tightly fitted.

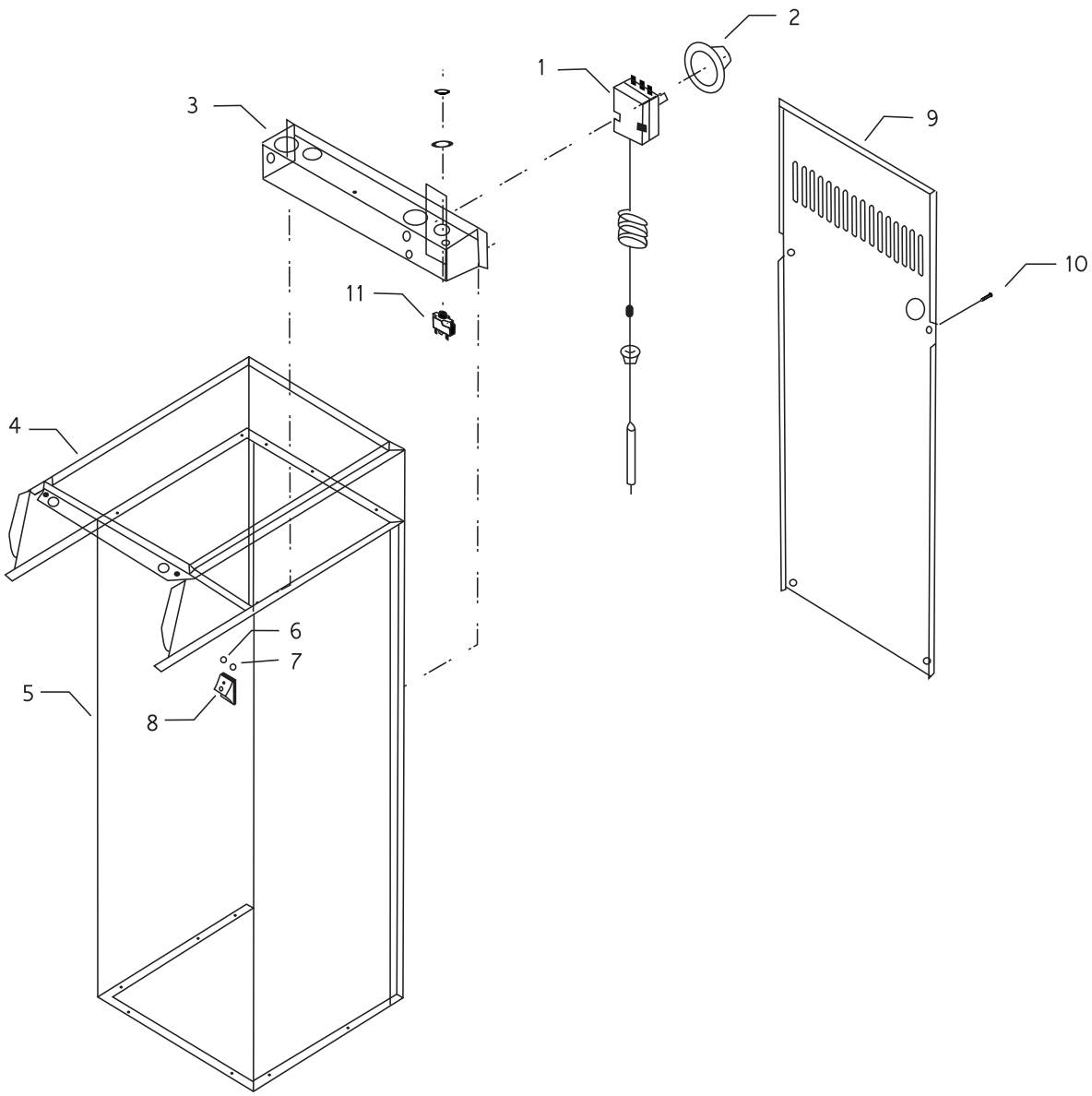


TECHNICAL DETAILS (DW 101 TS)

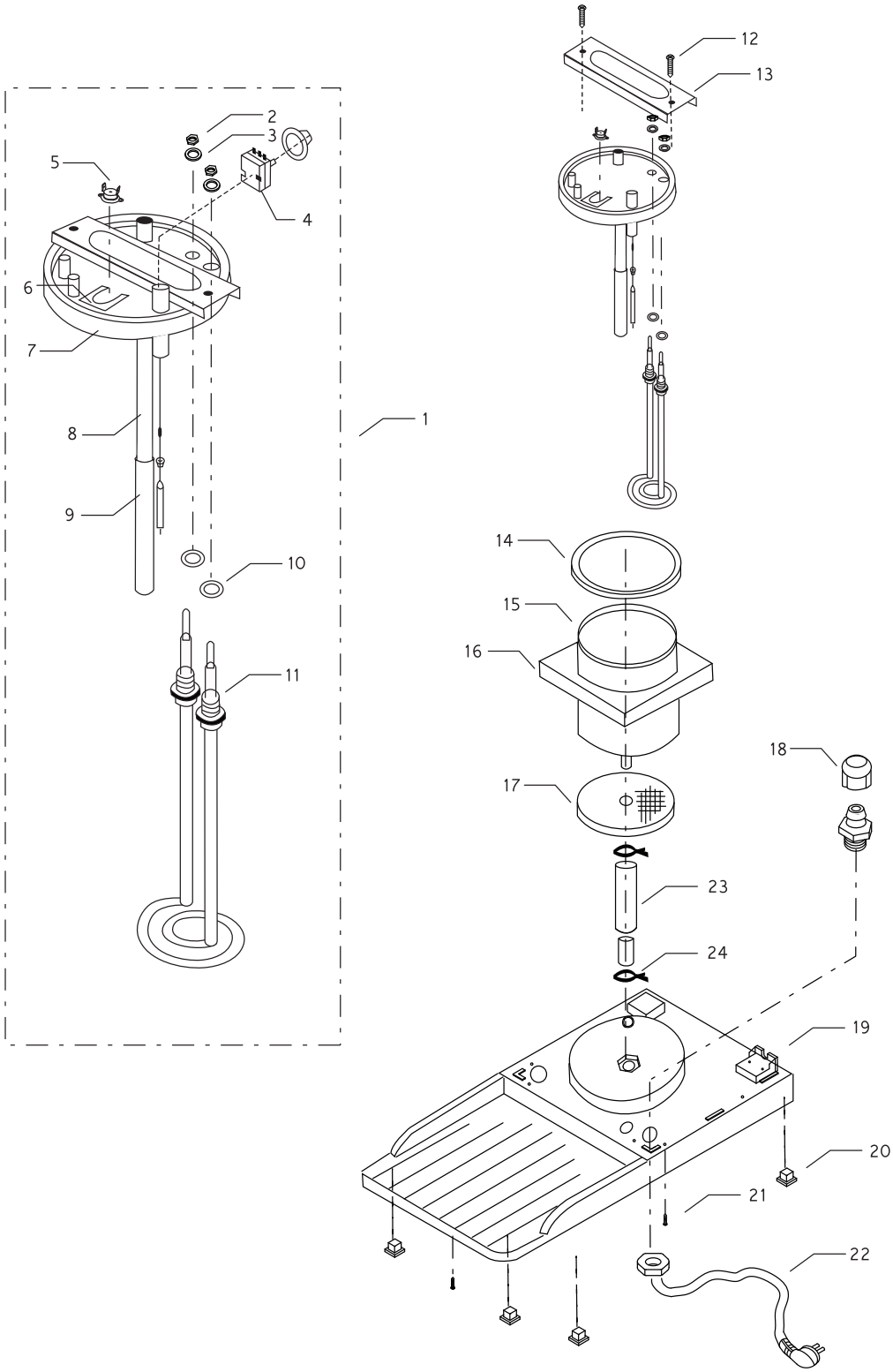
MODEL	: **DW 101 TS**
WATER FILLING	: MANUAL
DIMENSIONS (WxDxH)	: 228 x 427 x 650
ELECTRICAL CONNECTION	: 110V / 220V
POWER CONSUMPTION	: 2500 W
BREWING TIME PER 2.5 LITER	: ±5 Min
THERMAL SERVER	
CAPACITY	: 20 Cup / Cycle
	: 200 Cup / Hr
MINIMUM BREWING QUANTITY	: ½ POT
STANDARD EQUIPMENT	: 1 THERMAL SERVER
	1 BASKET
FILTER PAPER	: 10 inch (108ø x70h)



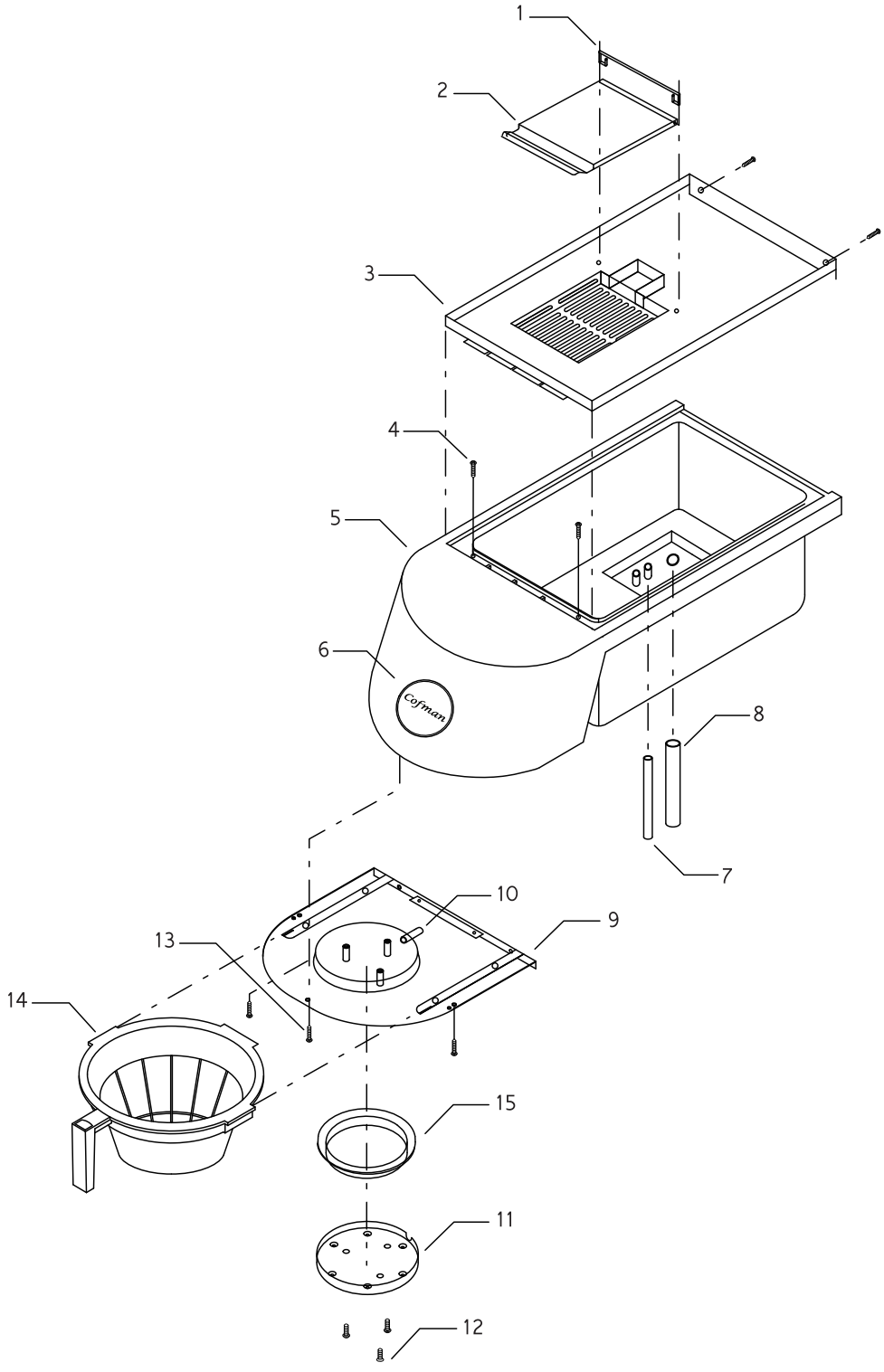
NO	DISCRIPSION	PART NO.	REMARKS
1	SECURITY THERMOSTAT (EGO 16A 110℃)	87200	
2	KNOB, EGO	84400	
3	TK SUPPORT BRACKET	85231	
4	TOP FRAME	85223	
5	MIDDLE FRAME	85124	
6	PILOT LAMP (RED)	87203	
7	PILOT LAMP (GREEN)	87202	
8	POWER S/W	87400	
9	BACK COVER	85122	
10	SCREW M4 X 10	81301	
11	FUSE BREAKER (15A 250V)	87600	


1
2
3
4
5
6
7
8
9
10
11

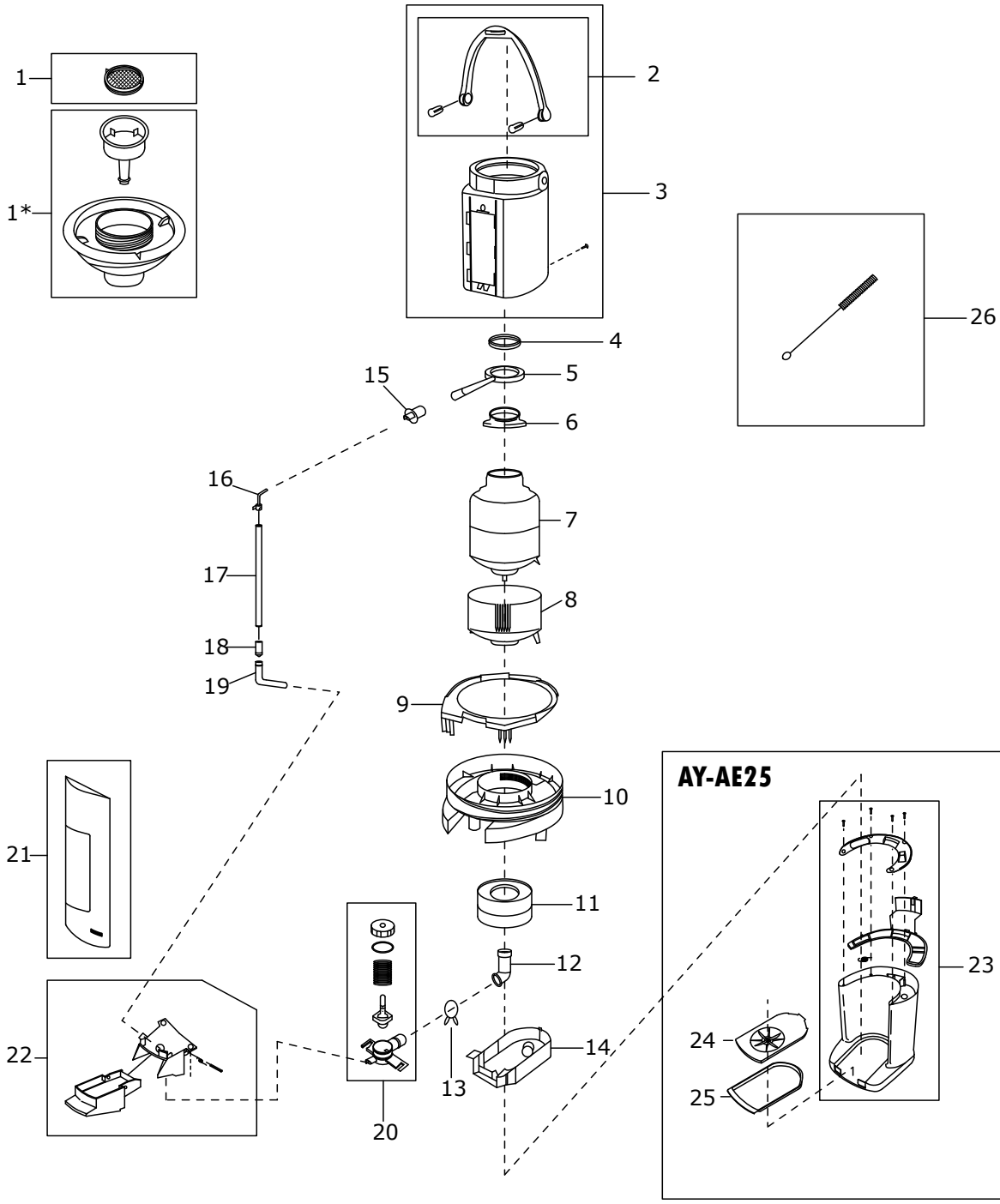
NO	DISCRIPSION	PART NO.	REMARKS
1	TANK COVER ASS'Y	82190	
2	NUT M12 (HEATER)	81318	
3	WASHER (I.D15 x O.D19)	81320	
4	SECURITY THERMOSTAT (EGO 16A 110℃)	87200	
5	TEMPERATURE PROTECTOR	87208	
6	BRACKET, TEMPERATURE PROTECTOR		
7	TANK COVER	82110	
8	SUS PIPE (I.D12.8 X O.D15 X L145)	83211	
9	SILICONE TUBE (I.D13 X O.D17 L155)	84272	
10	TEFLON PACKING (I.D14 x O.D21 2t)	84200	
11	HEATER ELEMENT 220V 2000W	87510	
	HEATER ELEMENT 220V 2500W	87512	
	HEATER ELEMENT 110V 2500W	87516	
12	BOLT M5 X 25	81150	
13	ADJUSTMENT BAR	85235	
14	O-RING (I.D125 x O.D139 8t)	84206	
15	HOT WATER TANK (4L)	82105	
16	ADJUSTMENT PLATE (145 X 145 R130)	85107	
17	INSULATION COVER Φ120	84910	
18	CORD GLAND	87901	
19	BASE PLATE	84418	
20	RUBBER LEG,S	84281	
21	SCREW M4 X 20	81302	
22	POWER CORD	87700	
23	SILICONE TUBE (I.D7.5 x O.D11.5)	84222	
24	HOSE CLAMP	81351	


1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24

NO	DISCRIPSION	PART NO.	REMARKS
1	SUS WIRE 1.2Ψ x 200	83200	
2	COVER, WATER FILLING	85204	
3	TOP PLATE COVER	85221	
4	SCREW M4 X 20	81302	
5	HEAD & FILLING BASKET	84406	
6	EMBLEM	82141	
7	SILICONE TUBE (I.D7.5 x O.D11.5 L110)	84222	
8	SILICONE TUBE (I.D14 x O.D18 L110)	84225	
9	SHOWER PLATE	85222	
10	SUS PIPE (I.D6.2 X O.D8 X L60)	83212	
11	SPRAY CAP	82500	
12	BOLT M4 X 6	81102	
13	BOLT M3 X 6	81346	
14	COFFEE BASKET	84401	
15	O-RING, SPRAY CAP	84212	


1
2
3
4
5
6
Cofman
8
7
10
9
13
14
15
11
12

NO	DISCRIPSION	PART NO.	REMARKS
1	STOPPER MESH	84529	VY 10-J
1*	STOPPER SET	84530	5191240000-01
2	HANDLE	84531	5191240001-01
3	BODY	84532	5191240002-01
4	MOUTH RING PACKING	84533	5190640000
5	MOUTH RING	84534	5190690000
6	MOUTH RUBBER	84535	5190650000
7	INNER GLASS	84536	FVPA2500
8	INNER GLASS COVER	84537	5190960000
9	BODY HOLDER	84538	5191240015
10	BOTTOM	84539	5191240003-01
11	BOTTLE HOLDER	84540	5190580000
12	JOINT SEAL RUBBER	84541	5191240004-00
13	JOINT SEAL RUBBER CLIP	84542	5191240016
14	VALVE COVER	84543	5191240005-01
15	SHOULDER CONNECTION TUBE	84544	5191240006-00
16	SIGHT GUAGE GLASS TUBE COVER A	84545	5191010000-00
17	SIGHT GUAGE GLASS TUBE	84546	5191020000-00
18	SIGHT GUAGE GLASS TUBE COVER B	84547	5191030000-00
19	BOTTOM CONNECTION TUBE	84548	5191240007-00
20	VALVE ASSEMBLY	84549	5191240008-00
21	SIGHT GUAGE PANEL	84550	5191240009-00
22	LEVER SET	84551	5191240010-00
23	SERVING STAND	84552	5191240011-00
24	STRAINER	84553	5191240012-11
25	COLLECTING TRAY	84554	5191240013-01
26	BRUSH	84555	5191100000-00


1
1*
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
AY-AE25

COMPONENT	PART NO.	MODEL	TESTED BY
SECURITY THERMOSTAT (EGO 16A 110℃)	87200	55.18	UL, VDE
TEMPERATURE PROTECTOR (7.5A 110℃)	87208	MS-1	UL, CSA
HEATER ELEMENT 220V 2000W	87510		KS
HEATER ELEMENT 220V 2500W	87512		KS
HEATER ELEMENT 110V 2500W	87516		KS
POWER S/W (DAJEON 15A 250V)	87400	DWL	KS
PILOT LAMP (GREEN)	87202	DAJEON F-2	KS
PILOT LAMP (RED)	87203	DAJEON F-2	KS
FUSE BREAKER (15A 250V)	87600	ZE-700S-15	UL
FUSE (250V 10A)	87620	SAM JOO	UL
FUSE HOLDER	87610	JK F-8303	UL
POWER CORD (250V 15A)	87700	DONG YANG	KS
MAIN WIRE (2.0mm x 3C)	87720	VCTF	KS